

## **Egg Bhurji Roll Recipe**

### **Ingredients:**

Eggs – 2  
Ginger Garlic Paste – 1 tbsp  
Onions – 1 tbsp, finely chopped  
Cumin Seeds – 1 tsp  
Tomato – 1, chopped  
Coriander Leaves – 1 tbsp, chopped  
Green Chillies – 1/2 tbsp, chopped  
Turmeric Powder – a pinch  
Garam Masala Powder – 1/2 tsp  
Tomato Ketchup – 1 to 3 tbsp or as required  
Oil as required  
Salt as per taste  
Roti or Paratha – 2



### **Method:**

1. Heat little oil in a pan over medium flame.
2. Fry the cumin seeds, onions and green chillies till onions turn golden.
3. Add the tomatoes and saute for 2 minutes.
4. Add garam masala powder, turmeric powder and salt.
5. Break the eggs into the pan and stir well.
6. Add coriander leaves and ketchup.
7. Mix well until eggs are set and well combined.
8. Gently warm the rotis or parathas on a hot tawa.
9. Spread 2 to 3 tbsp of the egg bhurji and roll tightly.
10. Serve at once.